



THE STORY

Planted in 1999 with a selection of Dijon clones, this vineyard lies on a steep, rocky, Northeast-facing slope of our Mountain Estate at an average elevation of 1,300 feet. These vines receive early morning sun and minimal exposure to hot afternoon temperatures, an ideal environment for gradual ripening and maximum maturation of the grapes.

THE WINE

- Whole cluster pressed to tank
- Partial malolactic fermentation (approx. 75%)
- Aged 18 months sur lie in 60% new French oak
- Alcohol by volume 14.7%
- Bottle date: March 2010
- 375 cases produced

TASTING NOTES

Aromas of baked apples, honeyed grapefruit and ripe melon. The palate is shaped by mountain minerality and acidity, layered with bright flavors of candied citrus, crisp apple and hints of both marzipan and caramel that contribute length to the finish. This classic Chardonnay is enjoyable now and should age with distinction. We all look forward to tasting this wine throughout the decade to come.

- Whitney Fisher, Winemaker